



Angel Biscuits

Servings: 0 servings

Ingredients

- 5 cups all-purpose flour
- 3/4 cup shortening
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 teaspoons baking powder
- 3 tablespoons sugar
- 1 yeast cake, dissolved in 1/2 cup lukewarm water
- 2 cups buttermilk

Directions

1. Sift dry ingredients together.
2. Cut in shortening thoroughly.
3. Add butter, milk, and dissolved yeast. Mix with spoon until all the flour is moistened.
4. Cover bowl and refrigerate until ready to use as needed.
5. When ready to use, take out as much as needed. Roll on floured board to 1/2 to 3/4 inch thickness and cut.
6. Bake at 400 degrees on greased cookie sheet for 12 minutes.
7. This dough will keep for several weeks in fridge.

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